



Dinner Menu

DINE IN *and* TAKE OUT

Sunday - Thursday 4:00PM - 9:00PM

Friday & Saturday 4:00PM - 10:00PM

■ Beverages

Complimentary Beverages

Coca Cola, Diet Coke, Dr. Pepper, Barq's Root Beer, Sprite, Orange Fanta, Minute Maid Lemonade, Hot Coffee, Fresh Brewed Iced Tea, and Raspberry Iced Tea.

Beverages

Apple Juice, Cranberry Juice, Pineapple Juice, Orange Juice, Tomato Juice, Grapefruit Juice, Hot Chocolate, Milk, Chocolate Milk, Hot Apple Cider, and Hot Tea.

3

■ Appetizers

Kloomachin Sampler

Jalapeño Poppers, Loaded Potato Skins, Finger Steaks, and Breaded Cheese Curds served with Creamy Ranch, Chimichurri, and Garlic Aioli.

22

Glazed Wings

Eight Fried Chicken Wings tossed in your choice of Signature Blackberry Bourbon BBQ, Garlic Parmesan, Buffalo, or Mike's Hot Honey served with Celery, Carrots, and Creamy Ranch.

18

Crab and Artichoke Dip

Marinated Artichokes blended with Fresh Aromatics and Dungeness Crab served with Pita Dippers.

18

Tempura Prawns

Eight Tempura Battered Crispy Prawns served with Chipotle Remoulade.

20

Finger Steaks

Breaded and Fried Finger Steaks served with Chimichurri.

18

Point Poutine

Seared Beef Patty topped with Brown Gravy, Smoked Gouda/Havarti Cheese Sauce, Breaded Cheese Curds and Scallions atop Seasoned Waffle Fries.

18

Calamari

Fresh-Cut Calamari Marinated in Buttermilk tossed in Cornmeal served with Chipotle Remoulade.

24

Loaded Skins

Crispy Potato Skins topped with Smoked Gouda/Havarti Cheese Sauce, Italian Sausage, Bacon, Tomatoes, Scallions, and Sour Cream.

18

■ *Salads and Soups*



Casino Steak Cobb Salad 24

Chopped Romaine topped with Grilled Steak*, Hard Boiled Eggs, Avocado, Cherry Tomatoes, Scallions, White Cheddar Cheese, and Smoked Bacon served with Bleu Cheese Dressing.

Corn and Tomato Salad 21

Mixed Greens, Roasted Corn, Sliced Avocado, Cherry Tomatoes, and Goat Cheese served with Choice of Protein and Dressing. **Add: Chicken +5, Steak* +6, Shrimp +6, or Grilled Salmon +8**

Caesar Salad 15

Chopped Romaine topped with Shaved Parmesan Cheese, Cracked Black Pepper Caesar Dressing, and Herb Croutons.

Add: Chicken +5, Steak* +6, Shrimp +6, or Grilled Salmon +8

Spring Mix Side Salad 6

Signature Smoked Geoduck Clam Chowder Cup 6 Bowl 8

Soup of the Week (Ask your server for this weeks selection) **Cup 5 Bowl 7**

■ *Comfort Cuisine*



Chicken Fried Steak 26

Crispy Chicken Fried 11oz. Steak served with Steamed Broccoli and Aged White Cheddar Mashed Potatoes topped with Sausage Gravy.

On Point Mac and Cheese 25

Cavatappi Noodles in House Smoked Gouda/Havarti Cheese Sauce topped with Breaded Cheese Curds and Smoked Bacon served with Garlic Toast Points.

Add: Chicken +5, Steak* +6, Shrimp +6, or Grilled Salmon +8

Open Face Turkey Melt 22

Oven Roasted Sliced Turkey atop Toasted Sourdough Bread topped with Aged White Cheddar Mashed Potatoes and Brown Gravy served with Steamed Broccoli.

Pork Volcano Shank 28

Volcano Style Pork Shank served with Aged White Cheddar Mashed Potatoes topped with Brown Gravy and Steamed Broccoli.

Pork Picatta 25

Two Panko Crusted Bone-In Pork Chops served with Steamed Broccoli and Linguine topped with Lemon Caper Beurre Blanc.

Loco Moco 20

Half Pound Wagyu/Angus Blend Burger Patty* served on White Rice topped with Brown Gravy and Two Over Medium Eggs* with a side of Fresh Mac Salad.

Chicken and Chips 18

12oz. Golden Chicken Fritters served with Waffle Fries and Creamy Ranch or Honey Mustard.

■ *Steak Selections*



Signature Slow Roasted Prime Rib Dinner

36

Slow Roasted 10oz. Prime Rib* served with Sautéed Seasonal Vegetables and Baked Potato.

Loaded Baked Potato +3

T-Bone Dinner

40

Grilled 16oz. T-Bone Steak* served with Sautéed Seasonal Vegetables and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

Kloom Surf and Turf

44

Grilled 8oz. Flat Iron Steak* and (6) Shrimp Scampi served with Steamed Broccoli and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

Flat Iron Steak

35

Grilled 8oz. Flat Iron Steak* served with Sautéed Seasonal Vegetables and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

Ribeye Dinner

42

Grilled 12oz. Ribeye Steak* served with Sautéed Seasonal Vegetables and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

NY Steak Dinner

37

Grilled 12oz. New York Steak* served with Sautéed Seasonal Vegetables and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

Add to any Steak Selection:

Dungeness Crab Cluster +15

(10) Shrimp Scampi +15

Sautéed Mushroom and Demi Glace +4

■ *Build Your Own Pasta* **18**



Choose Your Pasta: Cavatappi, Linguine, Three Cheese Tortellini or Gluten Free Rotini.

Choose Your Sauce: Roasted Garlic Alfredo or Fresh Herb Marinara.

Choose Your Four Vegetables: Artichoke Hearts, Steamed Broccoli, Sautéed Peppers, Mushrooms or Squash Medley.

Add a Meat Selection (additional 5): Italian Meatballs, Grilled Salmon, Grilled Shrimp, Grilled Chicken or Italian Sausage.

Add Seasoned Bread Sticks or Garlic Toast Points +4

■ Seafood



Lobster Ravioli 36
Lobster and Ricotta stuffed Ravioli topped with Garlic Herb Alfredo Sauce served with Garlic Toast Points.

Saffron Cream Steamers 34
Clams or Mussels simmered in Savory Saffron Cream Broth with Garlic, Herbs, Shallots, and Tomatoes served with Garlic Toast Points.

Dungeness Crab Platter 38
One Pound Pacific Northwest Dungeness Crab simmered in House Garlic Herb Seafood Boil served Hot with Steamed Broccoli, Baked Potato and Drawn Butter.

Fish and Chips 26
12oz. Tempura/Beer Battered Line-Caught True Cod served with Waffle Fries, House Slaw, and Roasted Onion Tartar Sauce.

Halibut and Chips 28
12oz. Panko Crusted Halibut served with Waffle Fries, House Slaw, and Roasted Onion Tartar Sauce.

Halibut Picatta 29
Two Panko Crusted Halibut served with Steamed Broccoli and Linguine topped with Lemon Caper Beurre Blanc.

■ Senior Portions



Chicken Fried Steak 22
Crispy Chicken Fried 6oz. Steak served with Steamed Broccoli and Aged White Cheddar Mashed Potatoes topped with Sausage Gravy.

Pork Picatta 22
One Panko Crusted Bone-In Pork Chops served with Steamed Broccoli and Linguine topped with Lemon Caper Beurre Blanc.

Halibut Picatta 25
One Panko Crusted Halibut served with Steamed Broccoli and Linguine topped with Lemon Caper Beurre Blanc.

Steak Dinner 26
Grilled 4oz. Flat Iron Steak* served with Sautéed Seasonal Vegetables and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

Fish and Chips 21
6oz. Tempura/Beer Battered Line-Caught True Cod served with Waffle Fries, House Slaw, and Roasted Onion Tartar Sauce.

Halibut and Chips 23
6oz. Panko Crusted Halibut served with Waffle Fries, House Slaw, and Roasted Onion Tartar Sauce.

Chicken and Chips 15
6oz. Golden Chicken Fritters served with Waffle Fries, House Slaw, and Creamy Ranch or Honey Mustard.

■ *Burgers and Sandwiches*



Caprese Chicken Sandwich

20

Grilled Chicken Breast, Shredded Mozzarella, Sliced Tomatoes, topped with Pesto and Balsamic on Toasted Brioche Bun with Waffle Fries.

Knife Burger

22

Half Pound Wagyu/Angus Blend Burger* topped with Lettuce, Tomato, Onions, Pickles, Brown Sugar Bourbon Bacon, Crisp Onion Ring, and Smoked Brisket Burnt Ends tossed in BBQ Sauce on Toasted Pretzel Bun with Garlic Aioli served with Waffle Fries.

Nashville Hot Honey Sandwich

22

Crispy Chicken dipped in Hot Honey topped with Red Onion, Bread and Butter Pickles, Lettuce, on a Toasted Brioche Bun with Smoked Hot Honey Aioli served with Waffle Fries.

Build Your Own Burger

18

Start with a Half Pound Wagyu/Angus Blend Burger* with L.T.O.P. on House Garlic Brioche Bun served with Waffle Fries.

Add: Egg, Bacon, Mushroom, Cheese, Avocado, Fresh Jalapeño, Brown Sugar Bourbon Bacon, Signature Blackberry Bourbon BBQ Sauce +2 each*

Roxanne Sandwich

19

Shaved Corned Beef and Roasted Turkey, Grilled Sauerkraut, Swiss Cheese, Russian Dressing on Toasted Marble Rye with Garlic Aioli served with Waffle Fries.

Steak Sandwich

23

Shaved Prime Rib, Lettuce, and Onions on a Toasted Hoagie Roll with Garlic Aioli and Chimichurri served with Waffle Fries.

Prime Dip

18

Slow Roasted Shaved Prime Rib topped with Swiss Cheese and Crispy Onions on Toasted Sourdough Bread served with Au Jus and Waffle Fries.

■ *Sweet Tooth*



Tiramisu

11

Savoiardi Cookies dipped in Espresso, layered with Delicately Sweetened Whipped Eggs and Mascarpone Cheese topped with Chocolate Covered Espresso Beans dusted with Coco Powder.

Triple Berry Crisp

10

Berry Medley baked with Old Fashioned Oat Crumble topping served a'la Mode.

Chef's Weekly Dessert

Ask your server about this weeks delectable dessert.

**Service charge of 20% will be added for parties of 6 or more.*

**Burgers and Steaks are cooked to order. Consuming undercooked meats and eggs may increase your risk of food borne illness.*